

1 15A NCAC 18A .2674 is proposed for readoption with substantive changes as follows:

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3 **15A NCAC 18A .2674 LIMITED FOOD SERVICES ESTABLISHMENTS**

4 Limited food services establishments shall comply with all the requirements in Rules .2650 through .2662 of this
5 Section, except as follows: ~~that the following provisions apply in lieu of Rules .2654(2) and .2659(a) and (b), Section~~
6 ~~5-204.11(b) of the Food Code as amended by Rule .2655 of this Section, and Sections 8-201.11 and 8-201.12 of the~~
7 ~~Food Code as amended by Rule .2658 of this Section:~~

- 8 (1) The permit for a limited food services establishment shall be posted in a conspicuous place where it
9 can be readily seen by the public at all times. Permits for limited food services establishments shall
10 expire ~~on December 31 of each year.~~ one year from the date of issuance. A new permit from the
11 regulatory authority shall be obtained before the limited food services establishment shall be allowed
12 to operate each year. Transitional permits shall not be issued.
- 13 (2) The permit application shall be submitted to the local health department at least 30 days prior to
14 construction or commencing operation. The permit application shall include a proposal for review
15 and approval by the local health department that includes a menu, plans, and specifications for the
16 proposed limited food services establishment, and ~~location~~ location, hours, and dates of operation.
- 17 (3) Limited food services establishments shall not prepare any ~~potentially hazardous food~~
18 ~~(time/temperature control for safety food)~~ time/temperature control for safety food prior to the day
19 of sale.
- 20 (4) ~~Potentially hazardous food (time/temperature control for safety food)~~ Time/temperature control for
21 safety food that has been heated at the limited food services establishment and remains at the end of
22 the day shall not be served or placed in refrigeration to be used another day.
- 23 (5) All meats, poultry, and fish shall be purchased in a pre-portioned and ready-to-cook form.
- 24 (6) Equipment in the limited food services establishment that is not certified or classified for sanitation
25 by an ANSI-accredited certificate program ~~that is in good repair and operating properly~~ may be
26 used. At least a two-compartment sink shall be provided. The sink shall be of sufficient size to
27 submerge, wash, rinse, and sanitize utensils and shall have splashback protection. At least one
28 drainboard, table, or counter space shall be provided for air-drying.
- 29 (7) Only single-service articles shall be ~~used.~~ used as tableware as defined in Chapter 1 of the Food
30 Code.
- 31 (8) Limited food services establishments may ~~prepare~~ reheat pre-cooked and cook food in accordance
32 with the overhead protection requirements set forth in Rule .2669(b) of this Section.
- 33 (9) Floors, walls, and ceilings of limited food services establishments shall meet the requirements of
34 this Section, except those limited food services establishments preparing food in accordance with
35 Rule .2669(b) of this Section. ~~Limited food establishments shall use dustless methods of floor~~
36 ~~cleaning and all, except emergency floor cleaning, shall be done during those periods when the least~~
37 ~~amount of food and drink is exposed, such as after closing, or between meals.~~

1 (10) All areas in which food is handled, prepared, or in which utensils are washed, shall be provided with
2 artificial lighting that complies with Section 6-202.11 of the Food Code as amended by Rule .2656
3 of this Section.

4 (11) A handwashing sink shall be provided in food service areas for use by employees only.

5 (12) Toilet facilities shall be provided for use by employees. Public toilet facilities provided on the
6 grounds of the facility where the ~~associated amateur athletic~~ event is taking place are acceptable.
7 Toilet facilities for the public are not required.

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9 *History Note:* Authority G.S. 130A-248; S.L. ~~2011-394, Section 15(a); 2019-129;~~
10 *Eff. September 1, 2012.*

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